

ABSTRACT

The present invention relates to a natural preservative comprising heated garlic extract and a method for preparing thereof. More particularly, the invention relates to a method for preparing a natural preservative, comprising a) inactivating alliinase contained in garlic to obtain 5 alliinase-inactivated garlic; b) extracting said alliinase-inactivated garlic to obtain garlic extract; and c) heating said garlic extract, and a natural preservative prepared by said method.

The heated garlic extract of the invention has a high antimicrobial activity, a high stability over a wide range of pH and a high storage stability without unique unpleasant flavor and taste of garlic, and has not an adverse effect of chemical preservatives on a human body.

10 Therefore, the heated garlic extract of the invention can be effectively used as a preservative for a wide variety of products.